

4-402.11 Fixed Equipment, Spacing or Sealing.

(A) Equipment that is fixed because it is not easily movable shall be installed so that it is:

- (1) Spaced to allow access for cleaning along the sides, behind, and above the equipment;
- (2) Spaced from adjoining equipment, walls, and ceilings a distance of not more than 1 millimeter or one thirty-second inch; or
- (3) Sealed to adjoining equipment or walls, if the equipment is exposed to spillage or seepage.

(B) Table-mounted equipment that is not easily movable shall be installed to allow cleaning of the equipment and areas underneath and around the equipment by being:

- (1) Sealed to the table; or
- (2) Elevated on legs as specified under ¶ 4-402.12(D).

4-402.12 Fixed Equipment, Elevation or Sealing.

(A) Except as specified in ¶¶ (B) and (C) of this section, floor-mounted equipment that is not easily movable shall be sealed to the floor or elevated on legs that provide at least a 15 centimeter (6 inch) clearance between the floor and the equipment.

(B) If no part of the floor under the floor-mounted equipment is more than 15 centimeters (6 inches) from the point of cleaning access, the clearance space may be only 10 centimeters (4 inches).

(C) This section does not apply to display shelving units, display refrigeration units, and display freezer units located in the consumer shopping areas of a retail food store, if the floor under the units is maintained clean.

(D) Except as specified in ¶ (E) of this section, table-mounted equipment that is not easily movable shall be elevated on legs that provide at least a 10 centimeter (4 inch) clearance between the table and the equipment.

(E) The clearance space between the table and table-mounted equipment may be:

- (1) 7.5 centimeters (3 inches) if the horizontal distance of the table top under the equipment is no more than 50 centimeters (20 inches) from the point of access for cleaning; or
- (2) 5 centimeters (2 inches) if the horizontal distance of the table top under the equipment is no more than 7.5 centimeters (3 inches) from the point of access for cleaning.

4-202.17 Kick Plates, Removable.

Kick plates shall be designed so that the areas behind them are accessible for inspection and cleaning by being:

- (A) Removable by one of the methods specified in Subparagraphs 4-202.11(A)(5) or capable of being rotated open; and
- (B) Removable or capable of being rotated open without unlocking equipment doors.

Food Equipment

All new and replacement equipment shall be commercial grade, equivalent to National Sanitation Foundation (NSF) standards. In the absence of NSF standards, equipment design, construction and installation is subject to approval by LLCHD.

During plan review submission, all equipment must be listed on an equipment schedule. This list must include the name of the manufacturer and the model number of the particular piece of equipment. For new equipment, specification sheets, known as "cut sheets", must be submitted with the plans. For used pieces of equipment, photographs may be requested. The method of installation must be included on the equipment schedule.

All display cases, counters, shelves, tables, refrigeration equipment, sinks and other equipment used in connection with the preparation, service and display of food, shall be made of non-toxic materials and so constructed and installed as to be easily cleanable.

Whenever possible, equipment should be mounted on approved castors or wheels to facilitate easy moving, cleaning, and flexibility of operation. Check with local fire safety and building codes to ensure that such installations are acceptable. Wheeled equipment requiring utility services should be provided with easily accessible quick-disconnects or the utility service lines should be flexible and of sufficient length to permit moving the equipment for cleaning.

All floor mounted equipment shall be placed on round metal legs at least six (6) inches high, or completely sealed in position on a base at least four (4) inches high with a continuously coved curb, or cantilevered from the wall in an approved manner. Legs shall contain no hollow open ends and be sealed to prevent harborage of pests.

Counter top equipment shall be provided with minimum four (4) inch high round metal legs unless the equipment can be readily moved (less than 30 lbs with no dimensions exceeding 36") by an employee for cleaning, or is sealed to the table or counter.

Equipment that butts against a wall must be joined to it and/or sealed in a manner to prevent liquid waste, dust and debris from collecting between the wall and the equipment. Side-by-side equipment must either be far enough apart to clean between or be sealed together with approved caulking materials, or have spreader plates installed to cover large gaps.

Food equipment, including ice makers and ice storage units, shall not be located under exposed or unprotected sewer lines, open stairwells or other sources of contamination.